WELCOME TO THE terrace café

cucumbers, cilantro, sriracha ailoi, on a mini baguette

soups & salads	soup
Cobb Salad	Cream of Tomato Soup\$4 cup \$8 bowl Soup of the Day\$4 cup \$8 bowl
house white balsamic dressing	sides
Pomegranate Salad\$12 Field greens, arugula, and spinach with strawberries, pomegranate arils, mandarin oranges, crumbled goat cheese, slivered almonds with poppy seed dressing.	Hen of the Woods Potato Chips\$3 Fresh Fruit\$3 Side Salad\$3
Watermelon Steak Salad	children's selections All children's selections served with applesauce and chips Macaroni & Cheese
Quinoa Salad	Chicken Fingers\$6 Grilled Cheese\$6 Chicken Quesadilla\$6 Nathan's Hot Dog\$7
Seared Ahi Tuna Salad*\$13 Seared Ahi Tuna, mandarin oranges, local radishes, cucumbers, mix greens with wasabi vinaigrette	pastries & desserts Assorted Scones
Strawberry Fields Salad	Croissant \$4 Cinnamon Roll \$4 Cake of the Day \$6
sandwiches	beverages
Sandwiches come with choice of side	Soft Drinks \$2
Grilled Caprese Sandwich	Coke, Diet Coke, Cherry Coke, Sprite, pink lemonade, iced tea, sweet iced tea, raspberry iced tea
Chicken Salad\$12 Diced chicken, carrots, scallions, celery, lemon aioli,	Hot Tea\$4 Tea Forté, a selection of fine teas in silk infusers
sharp cheddar, lettuce, tomato on toasted croissant	Coffee \$2
Terrace Club \$13 Applewood smoked ham, smoked turkey, bacon,	Fair trade organic Peruvian coffee by Oakley Artisan Roasters
white cheddar, house guacamole, chipotle aioli, lettuce, tomato on toasted multi grain bread	Nitro Cold Brew Coffee \$3 Cold brew coffee charged with nitrogen to give it a rich, creamy head by <i>Oakley Artisan Roasters</i>
Smoked Brisket\$13	
Beer ale hickory smoked brisket, provolone, roasted red pepper aioli, topped with giardiniera on ciabatta	Make it an iced latte \$.50
3 Grain Vegan Burger\$11	Mocha, caramel, hazelnut, vanilla, butter pecan, vanilla caramel, mocha caramel, vanilla mocha, mint mocha
Brown rice, quinoa, bulgar, roasted corn, black beans, roasted red pepper aioli on toasted potato bun	members get 10% discount
Roasted Chicken Banh Mi\$13 Pulled chicken breast, pickled carrots, radishes, sliced	parties of 6 or more will be charged an 18% gratuity/service charge
avarrabara ailantra arira da ailai an a maini banyatta	* Consuming row or underscaled mosts noultry confood

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

members receive free admission to ticketed exhibitions

Upgrade your exhibition ticket purchase to a membership and enjoy free exhibitions, discounts in the café and gift shop and member perks all year long.

become a member

Ask your server, visit our front desk or visit **cincinnatiartmuseum.org** to become a member of the art museum today.

about the artwork in the terrace café

Hunt Slonem (b. 1951) United States

Bunny Wall 2012–16

oil on wood Lent by Henry and Pat Shane Each day, before his first cup of coffee, New York artist Hunt Slonem paints a series of colorful and calligraphic bunny portraits that flow quickly from his memory and imagination through his brush and onto the canvas. Some have droopy ears, others have ears that stand at attention and bushy whiskers. Set within an old, salvaged frame, each has a unique personality and are a nod to Slonem's Post-Expressionistic and Pop Art style and his love of history and antiques.

Slonem's practice of "warm-up paintings", as he calls them, was inspired by Abstract Expressionist painter Hans Hoffmann (1880–1966) who created several small abstract paintings each morning in preparation for tackling larger projects. After learning that he was born in the Chinese zodiac's Year of the Rabbit, Slonem decided to paint bunnies. Slonem kept rabbits as pets during his childhood and has always loved them for their dynamism and independence. He adds, "If you're going to paint multiples, it seems right to do it with rabbits."

Dale Chihuly (b. 1941) United States

Cobalt, Cerulean, Purpura and Oxblood Persian Installation 1993

blown glass The Nancy and David Wolf Collection 2016.132a–k Dale Chihuly began creating "Persians" in the early 1980s. The series grew out of his desire to create unprecedented forms in glass. Believing that these colorful, exuberant shapes, which vary wildly in contour and size, conjured the multi-sensory experience of visiting historic and exotic lands, Chihuly dubbed them Persians. This 11-piece composition was designed for the home of collectors Nancy and David Wolf following Chihuly's 1993 visit to Cincinnati.

Dale Chihuly may be the most well-recognized glass artist working today. In the late 1960s, he was awarded a grant to study and work at the prestigious Venini factory on the island of Murano, in Venice, Italy. He was the first American to gain access to the secrets of Venetian glass blowing. Upon his return to America, he co-founded the Pilchuck School of Glass in Seattle. Utilizing Venetian techniques and the model of teamwork that he had observed, he revolutionized the American studio glass movement.

to our guests

The Terrace Café is committed to providing you with high-quality, responsibly-sourced, local food (when available) and using recyclable and compostable products. We hope you enjoy your time with us!